

THE PROBLEMS OF HOME WIVES

EDITED BY *Anna Rittenhouse*

WHAT SHALL I WEAR IN MY HAIR? IS EVERY WOMAN'S QUESTION



THESE THREE HAIR ORNAMENTS HAVE PROVED ACCEPTABLE TO WELL DRESSED WOMEN. AT THE LEFT IS A CAP OF SILVER GAUZE WITH PINK CHIFFON ROSES. NEXT IS A THREAD OF PEARLS WITH THE PRINCE OF WALES FEATHERS IN FRONT, AND THE RIGHT PICTURE SHOWS A LEAF BANDEAU OF BRILLIANT SET IN PLATINUM.

HERE are so many ornaments and accessories for the hair that every shade of hair from pure blond gold to midnight black and every type of face from round and plump to long and thin, can be suited. And suitability should be the test of any hair ornament, not to face and hair, but to the occasion on which it is to be worn.

Charming accessories to the evening coiffure are almost numberless and none is prettier than that showing plumes or aigrettes. A plume or aigrette of some sort is becoming to almost every type of face; to the youthful face it gives charm and character, to the older face dignity and beauty.

The newest plumed headress is the

oriental three-plumed band shown in the illustration. Like many other departments of present styles, that of hair ornaments has taken much from the far east. The ornament shown is from France, but its French maker adapted it from the headress of an East Indian mogul, and its nodding steeple and shimmering, glimmering shawl call up pictures of the marble palaces, dusky beauties and glowing moonlight of the orient.

The band of the ornament in question is formed of rhinestones and pearls and so is the button or buckle which is placed over the middle of the forehead. The aigrette is made up of three heads of marabout plume, which are incrustated with crystals that sparkle and dance in the light with every bend of the neck or turn of the head.

The other plumed ornament illustrated shows a pale blue ostrich plume held to the head with a wreath of laurel leaves of brilliant set in platinum. Plumes and aigrettes are worn at every imaginable angle, sometimes on the right side

of the head, sometimes on the left and sometimes directly at the back. This plume is worn low down on the left side, just behind and above the ear, at a truly striking angle.

All ornaments are designed for wear with the hair dressed close about the head, well down on the forehead and over the ears. Some stiff, spangled white aigrettes are fastened with an ornament of rhinestones to a bandeau of platinum set rhinestones, which is worn low on the forehead giving the effect that it binds the hair softly to the head.

Aigrettes are also fastened with pearls or rhinestones to tortoise shell hairpins and are then stuck in the knot at the back of the head or in the roll of hair above the ear. Other aigrettes on hairpins spring from roses of silver and gold tissue and pink chiffon. Bands of satin to match the gown flecked with gold spangles are finished with aigrettes or marabout plumes flecked, like the satin, with gold spangles. These ornaments can be made at home. The satin is arranged over a heavy wire which bends

to the shape of the head and holds band and aigrette in place.

Combs and barrettes, too, reflect eastern taste in fashions. Some of the combs, in both imitation and real tortoise shell which are inlaid with gold, silver, pearls and rhinestones, would do justice to the raven tresses of a beauty of the Arabian Nights. Barrettes for evening wear are frequently simple networks of platinum or some composition which gives the same effect, dotted with pearls or rhinestones.

The cap shown in the illustration is another adaptation from the east. It is a much modified and etherealized turban. It is made of gold dotted net fastened under the hair at the back with a band of not. Pink chiffon and ribbon foliage and roses form a band across the forehead and under the hair and are used for further trimming. The point which falls over the hair at the back is especially becoming.

Simpler caps suggesting this one in outline are made of gold or silver threads

fastened where they cross each other with pearl beads.

A cross between a turban cap and a band is the wide band formed of half a dozen strands of pearl beads worn across the front of the head gathered at each ear into a round ornament from which loops of beads depend. A similar ornament of strands of pearl beads sometimes reaches all about the head and ends at the back over a low coiffure in a large, loose cluster of beads with loops falling over the knot of hair.

Among the simpler hair decorations are the flexible jeweled headbands made up in pearls and rhinestones on platinum wire. These bands, worn low over the brows, are sometimes single lines of stones, sometimes two or three parallel bands, sometimes links interlacing and sometimes a single row of stones with a flowerlike ornament in the front.

New headbands, reaching only from temple to temple, to be worn straight across the forehead, are made in tortoise shell and imitation shell and are inlaid with gold and silver and set with stones.

These headbands are also made in colors, emerald green, violet, blue and pink, of a composition which is flexible enough to keep it from breaking.

Hairpins, too, are decorated with stones and inlaid with silver and gold. Some small pins are topped with big pearls, below which is a circle of small rhinestones. Only three or four of these, of course, should be used at the same time. But if they are used with discrimination they are charming. There is danger, with so many really beautiful accessories to choose from, of overdoing the matter of hair decoration. Care should always be taken to use ornaments in the same style; for instance, a tortoise shell headband with gold inlay and rhinestones can be used with hairpins of the same design in the knot at the back of the head; a platinum and rhinestone bandeau can be used with a barrette of the same metal and stones.

It is also desirable to wear bands and other hair ornaments to match neck-lace brooches and bracelets; and it is possible to carry this idea out, for turquoise, aquamarines and other semi-precious stones are set in combs and bands.

LENTEN RECIPES

SUNDAY MENU.

BREAKFAST.

Stewed Apples.
Oat Flakes.
Mince Glands on Toast.
Fried Sweet Potatoes.
Cornmeal Gems.
Coffee.

DINNER.

Oyster Cocktail in Grape Fruit.
Celery.
Bean Soup.
Escalloped Codfish.
Baked Potatoes.
Hot Beet Salad.
German Cabbage Pudding.
Coffee.

SUPPER.

Curry of Lobster in Rice Cups.
Fish Croquettes.
Maitre D'Hotel Potatoes.
Apple Fluff.
Tea.

HERE is a good recipe for escalloped codfish. To one pint of codfish picked up fine, add one pint of hot mashed potato, two eggs well beaten, three cups of milk, one-half cup of butter and two rolled crackers. Stir these ingredients thoroughly together, then beat one egg, add a little milk and rolled crumbs, spread over the top of the escalloped and bake three-quarters of an hour.

Codfish Biscuits Style.

This is a very popular dish, yet one that even a good plain home cook can prepare. Two pounds of the thick portion of cod fish, then soaked in lukewarm water for a day, is then placed in a saucepan with fresh water to just cover and simmered for five minutes. Salt codfish should never be boiled, as that toughens it. Then this water is drained off and fresh water added, again simmer three or four minutes, then remove and flake the fish. Put in a frying pan a little olive or refined cottonseed oil and slice into it two small onions. Fry five minutes, or until yellow. Add a sliced tomato or a half cupful canned tomatoes, a small clove of garlic and one chili pepper. Moisten with three pints of the broth in which the fish was last simmered with a little chopped parsley, a quarter cupful of tomato sauce and two cupfuls of peeled potatoes sliced and cook twenty minutes. Add the cod, simmer five minutes on the back of the stove and then serve.

Curry of Lobster in Rice Cups.

Fill cups with warm boiled rice, pressing down close and firm. When cold, scoop out the middle of each cup, leaving a wall substantial enough to preserve its shape. Have ready a kettle of boiling fat, drop the cups in carefully and fry until brown. For the filling, put a tablespoonful of butter in a saucepan and cook until a light yellow, then add one tablespoonful of flour. As soon as the butter is melted, add one cup of water, a teaspoonful of curry powder and salt and pepper to season. If you use water instead of milk, a teaspoonful of lemon juice is an improvement. Cook until the mixture thickens, add one cup of hot lobster, then fill into the cups and serve.

Japanese Sandwiches.

These are made of any kind of left-over fish, baked, broiled or boiled. Pick out every bit of skin and bone, and flake in small pieces. Put into a saucepan with just a little milk or cream to moisten.

ten, add a little butter and a dusting of salt and pepper. Work to a paste while heating, then cool and spread on thin slices of buttered bread.

Fish Cakes.

Any kind of left-over fish is nice cooked in this way. Flake and measure two cupfuls of cooked fish, add one cupful of mashed potato with parsley, salt, pepper, and, if desired, thyme to season. Mold in flat cakes, dip in beaten egg and roll in fine crumbs, put in a paper bag and bake twenty minutes or fry in deep fat, using a frying basket.

Fish Croquettes.

These are much the same, but a little richer. To each pint of flaked fish, baked or boiled, allow a pint of hot mashed potato, a tablespoonful of butter, a half cupful of hot milk, one well beaten egg, a teaspoonful of salt, a teaspoonful of minced parsley and pepper to suit taste. Mix thoroughly and set away to cool. When cold, form into pyramid-shaped croquettes, dip in beaten egg, roll in fine bread crumbs, put in a frying basket and cook in deep fat. Serve hot. If preferred these may be put in a buttered paper bag and baked in a medium hot oven for ten minutes.

Maitre D'Hotel Potatoes.

Wash, peel and shape into balls, using a French vegetable cutter if possible. These can be bought at nearly all house-furnishing shops and are very inexpensive and save time. There should be two cupfuls of the prepared potatoes. Soak twenty minutes in cold water, drain and cook until nearly in slightly salted water. Drain and add three tablespoonfuls of softened butter, a teaspoonful of lemon juice, a half teaspoonful of salt and pepper to season and a half tablespoonful of minced parsley.

Salmon Cutlets With Caper Sauce.

Cover slices of salmon with a little olive oil and a sprinkling of chopped parsley and chives and let them stand for an hour. Put into a greased paper bag or wrap in paper that has been dipped in the oil the fish was marinated in, put on a gridiron and bake in the oven for half an hour or half over a clear, slow fire for forty-five minutes, turning occasionally. Take from the paper, place on a hot dish and serve with white caper sauce.

Caper Sauce.

Put in a saucepan two tablespoonfuls each of flour and butter. When melted and bubbly pour in a pint of hot water, adding salt and pepper to season. Simmer gently for ten minutes, then add gradually a scant tumbler of capers, beating until it becomes white. Add the juice of a lemon, and, when ready to serve, add a teaspoonful of capers and one tablespoonful of anchovy paste.

Frosted Rice.

Cook a cupful of rice in a pint of boiling water until dry, then add a pint of milk, a tablespoonful of butter, the grated rind of a lemon and the beaten yolks of four eggs; butter a pudding dish and pour in the mixture; bake until the pudding is set, beat the whites of the eggs until stiff, add four level tablespoonfuls of sugar, a tablespoonful of lemon juice; spread over the top of the pudding and bake very slowly until the meringue has puffed and taken on a lovely golden brown color. It will still the draughts of the stove and if necessary leave the oven door open, as all meringues must be cooked very slowly at not much more than a drying heat.

EMMA PADDOCK TELFORD.

FRENCH FANCY WORK IS THE NEW FASHION WITH EXPERT NEEDLEWORKERS

FRENCH fancy work, as it is called, is the newest thing for the woman who likes needlework. Its mastery is not difficult and the novelties from Paris can be reproduced by any one with a little time and patience at her command. With a few odds and ends of chiffon, gold lace and flowered ribbon and the knack of imitating to her handiwork a look of smartness and chic the clever needlewoman can soon evolve a dainty cushion, bag or work basket which looks as if it had come straight from one of the shops in the Rue de la Paix.

Old silk and lace lend a charm to these quaint little novelties that with their frills and knots of ribbon suggest the days of long ago almost as much as they suggest Paris. So before the woman who wishes to copy some of the French dainties starts out to shop for materials let her look through old trunks and handboxes. She may unearth treasures in the way of flowered silks and ribbon, gold and silver lace and tassels, small strips of fringe, artificial flowers and yellowed lace. The remnant table is another bonanza for the maker of French novelties. Odd lengths of figured silks, too small for any other use, can be bought for half their value, pieces of gold or silver tissue, net or braid can be picked up for a few cents, and odd lengths of narrow ribbons can be had almost for the asking.

Cushions for divans and floor are made of heavy figured silks with applied bands of gold lace or insertions of gold lace over plain silk. When these cushions are used as footrests they should be tightly stuffed with hair or cotton and covered with really heavy and durable silk. They can be finished either with gold fringe or with a cord of gold. Chiffon roses and other dainty easily crushed decorations are not found on the cushions that come from Paris.

There are many new things in fancy work which do not reflect Parisian taste. Among the most satisfactory are the new denim couch pillows, a strong contrast to the French cushions just described. Nothing could more strongly suggest quiet and restfulness than the pillows illustrated. The one in the center is sage green. The design, first stenciled on, is whipped in dark and light green. The edges are bound with furniture braid. The peacock pillow shows how a band of cretonne, in rich design and coloring, can

be utilized on a pillow. The colors in the cretonne should harmonize with the denim background.

The third pillow shows a stenciled design worked in the shades of brown on a tan background. Upholstery fringe forms a durable and satisfying finish to denim cushions, which must be built for wear as well as for appearance.

Ribbons of great beauty are shown today at moderate prices, and the needlewoman who can handle them can make innumerable pretty things. An unusual sewing bag is illustrated, made of old gold satin ribbon, overhanded together in strips, with a star-shaped bottom made of figured silk with old gold background. Another handy work-table accessory is the thread and needle bag shown. It is of flowered ribbon, and holds spools of silk and cotton thread and little scissors. The oblong bottom is of cardboard, covered with flannel on the upper part, to hold pins. The under part is covered with silk and has a silk-covered flap for the flannel leaves which form a needle book.

A new ribbon bag is made for the traveling manicure articles. The bag is shirred of strips of ribbon overhanded together on the smaller of a pair of oval

embroidery rings. A piece of ribbon is stretched across the larger of the rings, which is fastened to the bag with narrow ribbon, and forms a cover. In the bag are buffer, orangewood and ivory stick, manicure scissors and various small jars of polish, powder and salve for the nails.

The most useful toilet accessories that can be made of ribbon are garters. At first thought it would seem that in these days when to every corner at least two or three sets of hose supporters are attached garters would be superfluous. Why, then, the big display of garters, plain sometimes, but usually elaborate, in the shops and the piles of pink and blue and flowered reels of silk elastic sold at the notion counters? The equally big display of alluring negligees is the answer. Cursets are generally discarded when one of the charming negligees is worn, and garters matching the negligee in color are donned.

The garter shown is of ribbon covered elastic in pale pink. A bunch of small satin flowers and a sachet bag cover the joining of the garter. The decorations at this point are bewildering in variety. Two intertwined wreaths of ribbon

bonnets, tassels of silk fringe, rhinestone buckles, chiffon flowers, rosettes and bows are all used.

The pompadour silk ribbon slippers shown with the garter are comfortable and dainty. The ribbon is shirred into shape and sewed to slipper soles, which can be bought in any shoe store. Knots and bows of ribbon are used for trimming, but if rhinestone buckles or fringe tassels were used on a pair of garters the slippers, made in the same color, might be trimmed in the same way.

The corsage flowers illustrated are a French importation. They are made of black tulle, wired about the edges and trimmed with rhinestones. The stems and pistils are made of silver wire and ivory stick. The stems are wound with black satin. These corsage decorations could be copied by clever fingers. The big one is eight inches in diameter and could be worn alone or with a smaller one. Worn with a light colored evening gown these tulle flowers are interesting, as they furnish a sort of focus for the eye and give character and charm to the tone of the gown.

(Copyright, 1913, by McClure Newspaper Syndicate.)

MAKING MONEY AT A WINTER RESORT

ONE girl has a way of making money by selling embroidery. This is not unusual in itself, but her way of doing it is very original. This, together with her perseverance, some business ability and her sociability, makes for her success. She loves to travel, so she chooses this way of earning her living.

Before starting on a trip she buys from a wholesale firm a stock of stamped articles, mostly in white, including dollies, table covers, scarfs, neckwear and what-

ever other dress accessories are being worn. She has them stamped in the latest simple and pretty designs. Her pieces are all started, but after sewing a little more while the customer is looking on, to show the kind of stitch to be employed, so that she really teaches her how to do it, and the customer finishes the work herself by following the sample closely. She does the same way with crochet designs. She sells a started piece, with materials to finish, at resort prices, which are double those of other places.

Women in hotels at winter resorts usually have little to occupy themselves, and often fall to bring any embroidery with them, so that they are ready customers. There are many old ladies and semi-invalids who like to do the work.

This girl always chooses resorts where materials for fancy work cannot be bought, so as to have a monopoly of the business. The first thing she does when she arrives at a place is to go to the best hotel that she can afford. She makes herself well acquainted with the proprietor and tells him her plan, and to become better acquainted with the woman who plans social affairs and games, although this is not absolutely necessary. She also leaves business cards at other hotels, stating the hour at which she will exhibit her goods in the public parlor for sale.

Business would be better by returning each season to the same place and remaining a long time, but she prefers to travel more and combine business with pleasure. Last winter she went to California and had both a delightful and a profitable trip, paying all her expenses by stopping at resorts on the way. Before leaving home she arranged with a wholesale firm to keep her supplied with materials at short notice.

Brassieres for spring are made of finer, softer materials than any yet; the imported ones being beautifully hand embroidered.

Short Cuts for Housekeepers

Buying Food to Advantage.

BUYING in quantity always pays, but in this era of the food maggot and other household pests it is advisable to select carefully the line of goods to buy in quantity. Sugar, soap, starch, cleaning powder, canned goods of all kinds, apples and oranges bought by the box, potatoes, dried onions, rice and beans by the sack, represent much less than if bought in smaller quantities, while the fresher the breakfast foods, four of all kinds, and meal, the better the cook's appetite. If one can buy certain food directly from the grower, a still greater saving is made.

Advantageous purchases may often be made by the housewife at a winter resort. A fruit dealer or a vendor at the door will sell very cheaply in order to get rid of surplus produce. The better grades of an expensive luxury, strawberries, may be on the market in December, or apples in May, but they lack the flavor of those grown in season, and the cravings of the system would be better satisfied with rhubarb or oranges.

ing table of measures on the kitchen counter, and be ready to refer to it, and will often settle the question when there is doubt as to having received correct measure of the various commodities.

One cup of liquid is half a pint?

One heaping tablespoon of sugar is two ounces.

One heaping tablespoon of butter is two ounces.

One cup of butter or sugar is half a pound.

Two cups of flour is one pound.

One cup of rice is half a pound.

The standard measure of the egg is one pint of ordinary liquid is one pound.

One pint of bread crumbs is two ounces.

Three teaspoons equal one tablespoon.

Sixteen rounded tablespoonfuls of dry material equal one cupful.

Sixteen tablespoonfuls of liquid equal one cupful.

Sixty drops make a tablespoon.

SEWING ROOM HINTS.

How to Begin Right.

NO one need expect good results in machine sewing if care has not been given to the selection of the needle, thread, and stitch necessary for different materials. Do not use a coarse needle with fine thread or silk and a short stitch, nor too fine a needle and thread with a long stitch. Machine needles of recognized manufacture are graded in six or seven sizes, each size being suitable for certain sizes of thread or silk, for certain lengths of stitches and for certain materials.

Cheap qualities of thread are a delusion and a snare. This is not an article to be bought at the bargain counter. To make a smooth, even stitch it is necessary to use a good, firmly twisted and smoothly finished thread. What is true of cotton thread is equally true of silk thread. It must be good and selected with proper regard to needle, stitch and material.

While lack of oil will cause a machine to run heavily and jerkily, the use of too much oil is equally detrimental. The greatest fault in the use of oil on a sewing machine is the careless habit of taking any oil that may be handed out by an unscrupulous dealer. Good oil is an absolute necessity.

Baking powder, spices and flavoring

extracts should be the best obtainable, and always ought to be kept in airtight containers. The better grades of these articles are cheapest in the end, on account of the beneficial effect of pure ingredients upon the family health. Cereals, dried fruits and such things should never be put away in paper bags, but in covered glass jars. Thus, at a glance a housekeeper will know when the supply of any article is running low, besides keeping them just as good months hence as when first bought.

A certain housekeepers' club has issued the following circular:

Don't educate your grocer before you educate yourself.

Don't blame when you can praise.

Don't buy food exposed to the street.

Don't buy food exposed in dirty shops.

Don't buy food where employees are unclean.

Don't buy food where employees have no proper sanitary conveniences.

Don't buy food where cats and dogs are allowed.

Don't buy without reading labels.

Don't buy bargain counter foods.

Don't buy without seeing foods.

Housekeepers who believe in true measurements should paste the following:

